

# The Manufacturing Confectioner Editorial Index 1976

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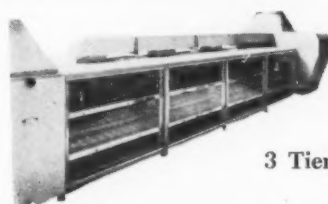
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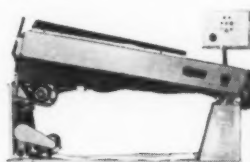
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**[Method of obtaining chocolate compositions.]**

Dzhyugis, S. K. S. (Kaunasskaya Konditerskaya USSR Patent 506 377 (1976) [Ru])

To improve quality and flavour, components are mixed and the mass is ground under super-atmospheric pressure and inert gas by the action of spherical bodies freely movable within the mass, undesirable substances subsequently being removed under a vacuum of 650 mm Hg. *thru FSTA Vol. 8, (1976) No. 09, p. 112.*

**[Method of processing cocoa.]**

Kuznetsova, L. S.; Olekhovich, A. A.; Korolev, V. I.; Glonin, E. K.; Klubkova, R. I.; Maiorova, G. G.; Orlova, V. I.

(Union of Soviet Socialist Republics, Vsesoyuznyi Zaochnyi Institut Pischevoi Promyshlennosti; Union of Soviet Socialist Republics, Moskovskaya Konditerskaya Fabrika im. P. A. Babaeva) USSR Patent 506 376 (1976) [Ru]

To improve the yield of cocoa butter, ground cocoa is agitated in a 2.5-3 mm layer at not more than 90°C and a velocity gradient of 100-160 l./s, and a phosphatide concentrate is introduced as a mixture with ground cocoa 30-60 min before the end of agitation. The concentrate:cocoa ratio in the mixture is preferably 1:2 and the mixture is warmed to 40-50°C. *thru FSTA Vol. 8 (1976) No. 09, p. 112.*

**[The role of viscosity measurements in continuous process in the confectionery industry.]**

Laszity, R.; Major, J.; Salgo, A.

Lebensmittel-Industrie 23 (1) 28-30 (1976) [De, en, ru] [Inst. fur Biochem. & Lebensmitteltech., Tech. Univ., Budapest, Hungary]

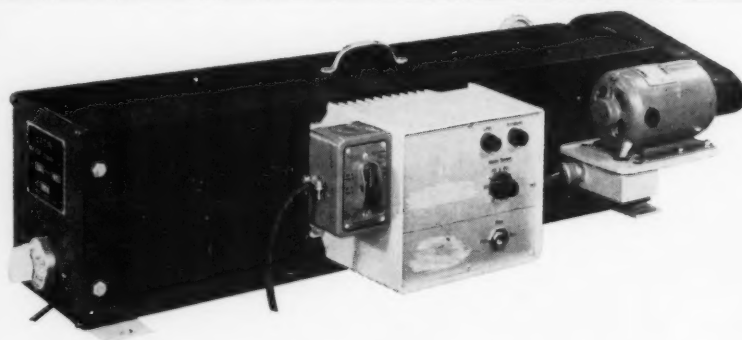
Studies on the relation of viscosity characteristics (flow limit, plastic viscosity, Casson transformation) measured at various stages of processing to the final quality (organoleptic properties, breaking characteristics) of jelly-type confectionery are described. Correlation coeff. are given. The only correlations of value for process control were positive correlations between plastic viscosity and organoleptically-evaluated consistency and between plastic viscosity and the nature of the surface of the product after breakage. The value of viscosity measurements for process control in confectionery manufacture is discussed. *thru FSTA Vol. 8 (1976) No. 09 p. 117.*

**Maltitol powder.**

Nikken Kagaku Co. Ltd.

British Patent 1 419 360 (1975) [En]

Cake resistant maltitol powders contain core particles of  $\geq 50\%$  maltitol coated with particles of a sugar alcohol. The composition is useful as low calorie sweeteners. *thru FSTA Vol. 8 (1976) No. 09, p. 118.*



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## 1977 Thomas Grocery Register 2 Volume set Thomas Publishing Company



The food industry's diversified directory now has 50,000 companies and more than 100,000 company listings within its 2,800 pages, according to Thomas Publishing Co.

The addition of 5,300 firms has added 400 pages to the new two-volume 1977 edition of the Thomas Grocery Register. Each listing contains pertinent industry data for users, and each has full company name, address and telephone number. Also new is a directory of rack jobbers and a 16-page index of the book's 4,000 product categories and references.

Volume One, which lists US and Canadian firms, has added 400 food chains and 800 wholesalers. The thumb-indexed section now has 1,700 chain and 3,300 wholesaler buying offices. Their data includes names of key personnel, size and sales volume. Wholesalers' data also shows names of voluntary groups and key chains served.

The wholesalers are divided into mini-directories with separate listings for wholesalers of general line groceries, frozen, institutional foods, produce, provisions and meats, specialties, general merchandise and rack jobbers.

The addition of 400 brokers covering the grocery field brings the listings to 4,000. There are also 2,000 frozen food brokers listed. Information includes the type of products sold by the brokers and markets they cover. To foster growth of food exporting, Volume One provides aids in developing export trade and includes a list of trade offices in the United States of countries that are among our best food customers.

In Volume Two, the statistical breakdown shows there are 1,000 canners and 1,000 frozen food processors, 800 importers and hundreds of listings under categories such as bakeries, confectionery and meat packers. There's a separate brand names/trademarks section with 8,000 listings.

The new edition, available on a 10-day free trial basis, is priced at \$48 for the 2-volume set; each volume purchased separately is \$32. Write to Thomas Grocery Register, 1 Penn Plaza, New York, NY 10001.

**Determination of sugars in foods containing lactose and sucrose by gas-liquid chromatography.**

Koeppen, B. H.

Food Industries of South Africa March, 27-29 (1976) [6 ref. En] [Dep. of Food Sci., Univ., Stellenbosch, Cape Province, South Africa]

OV-225 (a methyl silicone with 25% phenyl and 25% cyanopropyl groups) on Chromosorb-W was employed in a 1.5 m GLC column to separate sucrose and lactose as their silyl derivatives in approx. 12 min. Samples of chocolate, containing little monosaccharide, and a high-protein sweetmeat containing higher monosaccharide levels were both successfully analysed by slightly different procedures. Chromatographic conditions are not suitable for det. of either glucose or sorbitol where both these compounds occur together. *thru FSTA Vol. 8 (1976) No. 09, p. 5.*

**Flavor alterations in milk caramel related to changes in composition of the aroma fraction.**

[Lecture]

Keeney, P. G.

Gordian 75 (7/8) 235-239 (1975) [23 ref. En]

Model milk caramels were prepared and volatile constituents obtained by flash vaporization were investigated by functional group analysis, i.e. determination of volatile reducing substances, carboxylic acids, esters, unsaturation, aldehydes and methyl ketones, and total carbonyls and hydroxyl groups. 228 compounds identified are classified in a table. The volatile profile is characterized by the presence of large concn. of furfuryl alcohol and acetate, 2-methyl-3-nonene, 2-methyl-3-hydroxy pyrone, ethyl formate and acetate, and propionic, caprylic, capris, lauric and tridecanoic acids, with medium concn. of 37 volatile and low concn. of 80% of all the compounds found. The cyclic enolones, N-heterocyclics and furfurals are products of sugar-amine reactions. No difference in thiobarbituric acid values (TBA) was found between 6% fat and 12% fat caramels, but prolonged cooking increased absorbance (20-25%) and the acid, ester and hydroxyl contents. Doubling the fat content reduced acid, ester and lactone contents and increased carbonyls. Results suggest increasing fragmentation and interaction of browning compounds and loss of volatile ketones and lactones. *thru FSTA Vol. 8 (1976) No. 09, p. 114.*

## Methods of producing cocoa butter.

Roselius, W.; Vitzthum, O.; Hubert, P.  
(Studiengesellschaft Kohle mbH)

United States Patent 3 923 847 (1975) [En]

A cocoa mass or cocoa nibs are contacted with a solvent gas, which is supercritical with respect to temp. and pressure, to extract cocoa butter. *thru FSTA Vol. 8 (1976) No. 08, p. 115.*

## [Process for the preparation of glace fruit.]

Fourmax, H. J.; Flax, P. L. (COPAFI-Consortium Parisien de Participation Financieres)  
French Patent Application 2 245 289 (1975) [Fr]

A steeping solution, which contains 200-800 mg/l. SO<sub>2</sub>, ascorbic acid, sorbic acid, a pH modifier and natural sugars from the fruit, is used for the preparation of the crystallization syrup. After heating during crystallization, the SO<sub>2</sub> content is reduced to 0-500 mg/l. Artificial colorants are not used in this process. *thru FSTA Vol. 8 (1976) No. 08, p. 96.*

## Low calorie sweetener.

Glicksman, M.; Wankler, B. N. (General Foods Corp.)

United States Patent 3 922 369 (1975) [En]

Low calorie sweetening compositions comprise freeze-dried mixtures of organic acids with lower alkyl esters of aspartylphenylalanine. *thru FSTA Vol. 8 (1976) No. 08, p. 242.*

## Jelly-like foods.

Kimura, H.; Kusakabe, K.; Sato, S.; Nakatani, H. (Takeda Chemical Industries Ltd.)

United States Patent 3 908 027 (1975) [En]

Jelly-like foods with an elastic skin are produced by adding a polysaccharide which is thermally gelable in a concn. not lower than 1% (wt./vol.) and which consists mainly of  $\beta$ -1,3-pyranoglucose units. In 1 example, 50 g of the polysaccharide, 300 g sucrose, 1000 ml milk and vanilla flavouring are mixed and homogenized, filled into spherical moulding vessels, heated in a boiling water bath at 100°C for 60 s, and cooled. Jelly balls with an elastic skin and liquid core are produced which may be frozen to form an ice confection. *thru FSTA Vol. 8 (1976) No. 08, p. 39.*

## [New frozen confectionery.]

Anon.

Prumysl Potravin 26 (11) 661 (1975) [Cs]

A lolly-pop type product, in the form of a cube on a stick, consists of frozen red currant and apple puree, dried milk, vegetable oil, sugar and yoghurt + pectin and is coated with chocolate. The product contains the basic nutrients in a suitable ratio as well as ascorbic acid and yoghurt microflora. The presence of pectin improves the stability. *thru FSTA Vol. 8 (1976) No. 08, p. 46.*

## Candy filling.

Kitson, J. A. (Canadian Patents & Development Ltd.)

United States Patent 3 934 053 (1976) [En]

An aqueous sugar solution is heated to form sugar polymers without caramelization, diluted with hot water, cooled, worked to a smooth paste and blended with desired flavour and aroma essences. *thru FSTA Vol. 8 (1976) No. 08, p. 122.*

## [Soya products in chocolate and cocoa in combination with milk protein.]

Mohr, E.

Gordian 75 (11) 328, 330, 332 (1975) [6 ref. De, en]

The following aspects of use of soybean products in chocolate and cocoa products are reviewed: legal aspects, effect on aroma retention, formation of off-flavours during heating, comparison with milk proteins, and applications of soy products. Attention is drawn to labelling requirements, specific retention of aldehydes by soy protein and the effect of acid contents of soy products on off-flavour formation. Distinction is made between primary products (soy isolates, concentrates, full-fat flour, nuts, agglomerates) and secondary products (milk drinks, drinking soy, dairy products, various cocoa and chocolate mixes, instant roasted soy, and white-chocolate). *thru FSTA Vol. 8 (1976) No. 08, p. 101.*

## Source of Information for MC Technical Literature

The abstracts published in this column come from a variety of sources including the United States Patent Gazette, various trade publications, the "International Food Information Service" operated by the IFT in England.

In most cases, we do not have the original complete article in our office. Our section is primarily a compilation of abstracts from various sources for the convenience of the reader.

U.S. patents may be purchased from The Commissioner of Patents, Patent Office, Washington, D.C. 20231.

FSTA is the abbreviation for Food Science and Technology Abstracts published by the International Food Information (IFIS). Information regarding this publication may be obtained by writing to Dr. J. Newton, International Food Information Service, IFIS Editorial Office, Commonwealth Bureau of Dairy Science & Technology, Shinfield, Reading, RG2 9AT, Berkshire, England.

Most of the foreign references from IFIS require a considerable amount of time to get copies of the complete article. In most cases of U.S. references, any good technical library will be able to find the complete article.

## Apparatus for producing barky chocolate.

Bensdorp, J. E. M. (Bensdorp International BV)  
United States Patent 3 992 130 (1975) [En]

Chocolate paste film is automatically removed from a roll by a scraper and collected on a plate. After sufficient accumulation on the plate, means are employed for removing the plate to enable the chocolate to be cut into sections. The plate is tilted so that the cut chocolate will be deposited onto a conveyor. *thru FSTA Vol. 8 (1976) No. 08, p. 115.*

## [Accurate measurement of chocolate mass viscosity with rotary viscometers.]

Ermakova, T. P.; Kleshko, G. M.; Goryacheva, G. N.

Khlebopekarnaya i Konditerskaya Promyshlennost' No. 10, 19-21 (1975) [Ru] [Vses. Nauchno-issled. Inst. Konditerskoi Promyshlennosti, USSR]

Soviet chocolate factories mostly use Reutov viscometers, which work rapidly but have only one speed gradient. The RV-8, Reotest 1 and Reotest 2 viscometers which have been developed have an internal rotating cylinder and an external fixed one. These are described together with the results achieved with them. *thru FSTA Vol. 8 (1976) No. 08, p. 114.*

## [Preliminary research on the analysis of chewing gum.]

Delaveau, P.; Leng, L. B.; Clair, M. G.

Annales des Falsifications et de l'Expertise Chimique 68 (733) 455-465 (1975) [12 ref. Fr] [Lab. de Phytopharmacologie et Biol., Univ. Rene-Descartes, 75006 Paris, France]

Data given for chewing gums (number of samples not specified) showed that they contain 60-86% water soluble material, 0.12-2.6 minerals and that tartaric and citric acids were present in lemon flavoured varieties. Methods used to identify and estimate sweeteners (glucose, sucrose, mannitol and saccharin), flavours (mint, menthol, lemon, orange, raspberry and cinnamon) and added colourants are outlined briefly. *thru FSTA Vol. 8 (1976) No. 08, p. 118.*

## Chocolate Confectionery.

Aarhus OlefabrikAS

British Patent 1 417 797 (1975) [En]

Fat bloom on moist filled chocolates is prevented by an inner coating of a glyceride mixture containing 50-90%  $\beta$ -oleodistearin. *thru FSTA Vol. 8 (1976) No. 08, p. 116.*

FSTA is the abbreviation for *Food science and technology Abstracts* published by the International Food Information Service (FIS). Information regarding this publication may be obtained by writing to Dr. J. Newton, International Food Information Service, IFIS Editorial Office, Commonwealth Bureau of Dairy Science & Technology, Shinfield, Reading, England.

## Sweetness of sucrose and xylitol. Structural considerations.

Lindley, M. G.; Birch G. G.; Khan, R.

Journal of the Science of Food and Agriculture 27 (2) 140-144 (1976) [15 ref. En] [Nat. Coll. of Food Tech., Weybridge, Surrey, UK]

The sweetness of sucrose and xylitol is examined in relation to conformation and configuration. Arabitol, ribitol and the galacto and O-methyl analogues of sucrose are also examined on a comparative basis. The Shallenberger theory of sugar sweetness, which in part relates intensity of response to the degree of intramolecular H bonding, satisfactorily explains the high sweetness of these structurally dissimilar compounds. *thru FSTA Vol. 8 (1976) No. 08, p. 121.*

## Starch wafers.

Salza, S.

United States Patent 3 932 679 (1976) [En]

A homogeneous pourable mixture of starch and water with an aqueous dispersion of gelatinized starch as a stabilizing agent is baked in a thin layer in moulds to form wafers. *thru FSTA Vol. 8 (1976) No. 08, p. 122.*

## [Method for production of sweets.]

Garbuzenko, R. G.; Skvirskaya, N. G.

(Voroshilovgradskaya Konditerskaya Fabrika)  
USSR Patent 501 745 (1976) [Ru]

Sweets with enhanced nutritional value are obtained by mixing buckwheat and sugar in 1:2 wt. ratio, frying the mixture, rolling, adding other ingredients, and moulding. *thru FSTA Vol. 8 (1976) No. 08, p. 122.*

## Cream base for confectionery use.

Persmark, U.; Stenback, J. (AB Karlshamns Oljefabriker)

United States Patent 3 935 324 (1976) [En]

A ready-to- whip cream base comprises an emulsion formed of a fat phase containing lecithin and a water phase containing sugar and a preservative. *thru FSTA Vol. 8 (1976) No. 08 p. 122.*

## Low calorie sweetener.

Furda, I.; Trumbetas, J. F. (General Foods Corp.)

United States Patent 3 934 048 (1976) [En]

An aqueous solution of maltose or dextrins is heated to completely solubilize the carbohydrate and a catalytic amount of phosphoric acid is added to bring about polymerization. The acidified carbohydrate syrup is vacuum dried to obtain a polymer residue which is combined with a dipeptide sweetener and dried to yield a low calorie sweetening composition devoid of after taste. *thru FSTA Vol. 8 (1976) No. 08, p. 250.*



